

PROPER FOOD HANDLING

Avoid Contamination

- Do not come to work if you are experiencing persistent coughing, sneezing, or suffering from an illness.
- Wash hands often when handling food. Use soap and warm water, vigorously rubbing lathered hands and arms for at least 10 to 15 seconds. Rinse with clean running water followed by drying of cleaned hands (use paper towels or hand dryer).
- Do not wear rubber or latex gloves when handling food. Only sanitary gloves intended for food service should be provided and used. Wash hands and change gloves frequently.

Prevent Food Poisoning

- Thoroughly clean and sanitize all food contact surfaces often and when required.
- Keep cold food cold and hot food hot. Cold food must be held at or below 41 °F and hot food must be held at or above 135 °F.

Storage and Pest Control

- Do not store food on floor.
- Store cleaning materials separately from food and clean dishware.

Personal Safety

- Use pot holders or oven mitts when handling hot pans.
- Open pots and lids away from the face and body.
- Provide first-aid and fire safety equipment.



This Safety Spotlight brought to you by

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